

13 April 1999



Financial Management

FOOD SAFETY PROGRAM

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OPR: 436 AMDS/SGPM ()

Certified by: 436 AMDS/SGPM
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Supersedes DAFBI 48-105, 5 Feb 1996

Pages: 4
Distribution: F

This instruction implements AFI 48-101, Aerospace Medicine Program. It applies to all organizations on base that procure food for sale, issue or prepare foods for human consumption. The Food and Food Servicing Facilities are inspected by Public Health, Food Safety Section.

SUMMARY OF REVISIONS

Updates, references, deletes requirement to maintain a local listing of approved caterers, and replaces the Medical Group Emergency Room with Minor Procedures Unit.

1. REFERENCES:

- 1.1. AFI 48-101, Aerospace Medicine Program.
- 1.2. AFI 48-116, Food Safety Program.
- 1.3. 1995 Food and Drug Administration Food Code.

2. RESPONSIBILITIES:

- 2.1. Commander, 436 AW is responsible for:
 - 2.1.1. Ensuring all base activities comply with the provisions of this regulation.
 - 2.1.2. Approve the requests from base food service activities for products to be listed in the "Local List of Establishments Approved as Food Sources", IAW AFI 48-116, Food Safety Program.

2.2. The commander of any organization or their representative who purchases food for issue, sale or operates a food serving facility, whether permanent or temporary, is responsible for enforcing the provisions of this regulation.

2.3. Public Health is responsible for:

2.3.1. Evaluating all food service facilities for compliance with the 1995 FDA Food Code.

2.3.2. Inspection of all food items purchased by any organization on base, permanent or temporary, for sale, issue, or human consumption.

2.3.3. The sanitary inspection of all permanent or temporary food service establishments and transient or permanently assigned aircraft that are not inspected by other military or federal agencies or that are exempt from inspection.

2.3.4. The investigation and follow-up of ALFOODACT messages in support of the DoD Hazardous Food Recall System.

2.3.5. The sanitary inspection of all establishments which supply food to this base that are not inspected by other inspection activities, or are exempt from inspection IAW AFI 48-116, para 1.2. and Attachment 2.

2.3.6. Maintaining a listing of locally approved sources as requested by the Wing Commander.

2.3.7. Approving temporary food service facility operations and foods to be served.

2.4. Food Service Facility Managers will:

2.4.1. Ensure all food shipments are inspected for identity, condition and contractual conformance by receiving personnel.

2.4.2. Ensure their facility has an effective Food Safety Program that complies with the 1995 FDA Food Code.

2.4.3. Allow all Public Health evaluators access to their food service facility during any reasonable time for sanitary medical evaluations to review compliance with the 1995 FDA Food Code.

2.4.4. Assist Public Health inspectors in the investigation and follow-up of ALFOODACT messages in support of the DoD Hazardous Food Recall System.

2.4.5. Notify Public Health personnel of emergencies through the Medical Group Minor Procedures Unit during non-duty hours.

2.5. The DECA Commissary Sales Store Officer will:

2.5.1. Provide physical space for the Food Safety Section in building 268 for food inspection purposes and provide real property maintenance for this area.

2.5.2. Notify Public Health when food items delivered to the Commissary do not conform to contract specifications. Inspections will be conducted at the commissary warehouse or at the cold/dry storage facility.

3. APPROVED SOURCES:

3.1. All foods being delivered to this base must have proof of originating from an approved source listed in AFI 48-116, Food Safety Program para 1.2. If a vendor wishes to be listed as an approved source for this base only, the following steps will be accomplished:

3.1.1. The facility wishing to receive an item will conduct a search to ensure other like items are not available from an approved source.

3.1.2. The vendor will send a letter of request to the appropriate organizational commander, i.e., 436 SPTG/CC, Commissary Officer or AAFES Manager, through the food service facility supervisor. The facility supervisor will indicate the actions they have taken to ensure no other supplier carries a like item.

3.1.3. The organizational commander will forward the letter to Public Health to request an initial sanitary inspection be completed on this local facility.

3.1.4. Public Health will coordinate with other government inspectors to determine if this inspection is warranted, or advise the organizational commander of other inspection approval procedures. Public Health will submit the letter of request and their findings and recommendations to the Wing Commander for final approval.

3.1.5. Public Health will initially inspect and periodically reinspect the sanitation of the facility using checklists and standards from the appropriate MIL-STD series publications.

3.1.6. Public Health will maintain the listing of locally approved sources for the Wing Commander and will forward it for review and signature at least annually.

4. TEMPORARY FOOD SERVICE FACILITIES:

4.1. The organization representative will notify Public Health and Services Squadron in writing two weeks prior to the upcoming event. The notification will include the following items:

4.1.1. Time and date of the event.

4.1.2. Sponsoring organization and a point of contact.

4.1.3. Listing of the items offered for sale. Normally, to ensure consumer protection, foods must be prepared on the site of sale. No home-made, potentially hazardous foods, as outlined in the 1995 FDA Food Code, will be sold to the general public. Baked sale items (like cakes and cookies) are not considered potentially hazardous, however cream-filled baked goods made with fresh dairy products will not be allowed for baked sales.

4.1.4. Brief explanations of the procedures that will be followed during the event to ensure all products are safe for consumption.

4.2. Public Health will approve or recommend changes in the procedures to allow safe foods to be offered to the public. This approval will be in writing and will be sent to the sponsoring organization and Services Squadron.

4.3. The representative of the organization will be briefed by Public Health personnel. The representative will ensure all other personnel handling food are adequately briefed on these standards.

4.4. During the event, Public Health personnel have the authority to inspect the event to ensure compliance with Public Health standards and to reduce the chances of a foodborne illness outbreak.

5. CATERING:

5.1. The organization representative will notify Public Health and Services Squadron in writing at least one week prior to the upcoming event. The notification will include the following items:

- 5.1.1. Time and date of the event.
- 5.1.2. Sponsoring organization and a point of contact.
- 5.1.3. Caterer's name, address, telephone number, and point of contact.
- 5.1.4. Listing of all food items to be served.

5.2. Public Health will:

- 5.2.1. Respond, in writing , to each sponsoring organization's written request for a catered event. This response is sent to both Services Squadron and the sponsoring organization.
- 5.2.2. Coordinate with the caterer in question to inspect all facets of the operation.
- 5.2.3. Coordinate with the county Public Health Department of Sanitation to obtain current sanitation reports for the caterer.
- 5.2.4. During the event, Public Health personnel have the authority to inspect the event to ensure compliance with Public Health standards and to reduce the chances of a foodborne illness outbreak.

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Commander